

Title: LIQUID FATTY COMPONENT CONTAINING COMPOSITION

Abstract of the Disclosure

It was found that by the addition of 2 different, specific sterols, which preferably are phytosterols, to a liquid fat, the liquid fat was no longer liquid, but showed a firmness, measured as Stevens hardness, significantly higher than that of the liquid fatty compound itself. Preferably, the liquid fat is an edible fat, and the sterols used is a mixture of phytosterols, preferably oryzanol and sitosterol at a minimum total weight level of 2 %, preferably 4 %, with a clear optimum at a molar ratio between 3:1 and 1:3, further preferred between 1:2 and 2:1. The composition is preferably used in consumer goods, such as cosmetic products or food products. Also these products comprising such a composition are part of the invention. After dissolution of the sterols in the fatty compound at elevated temperature, improvement of structuring capacity of the sterols was found by rapid cooling.